

## Zesty Grilled Vegetables

Tips on grilling your favorite vegetables:

- Fleshy vegetables work best on the grill
- Don't peel the vegetables unless specified in a recipe
- Cut vegetables in thick slices
- Pair up soft vegetables, such as tomatoes and mushrooms, with other soft vegetables
- Arrange the vegetables on a rack set crosswise on the grill
- Cook vegetables over moderate heat at the edge of the grill
- Dip a sprig of fresh herb in sauce or oil and vinegar or lemon juice mixture and brush it over the vegetables



Approximate cooking times:

- >15 to 20 minutes: Thick slices of zucchini or yellow squash, eggplant, whole tomatoes, mixed vegetables on skewers
- >20 to 25 minutes: Whole zucchini, summer squash, large mushroom caps
- >35 to 45 minutes: Corn in the husk or husked and wrapped in foil (turn often)
- >45 to 50 minutes: Corn without husk brushed with sauce; whole eggplant for purée; thick onion or potato slices
- >1 1/4 to 1 3/4 hours: Whole large unpeeled onions, whole baking potatoes or sweet potatoes (turn every 10 minutes to cook evenly)

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<http://www.rd.com/advice-and-know-how/zesty-grilled-vegetables-recipe/article15081.html>